Fennel and orange salad with pan-seared shrimp
Serves 4

DRESSING
Juice of 1 orange
2 tablespoons lemon juice
1 tablespoon sherry vinegar
Salt and pepper, to taste
1/4 cup olive oil
1. In a small bowl, whisk the orange juice, lemon juice, vinegar, salt and pepper together.
2. Slowly whisk in the oil. Taste and add more salt and pepper, if you like

SALAD
1 red onion, halved and thinly sliced lengthwise
2 bulbs fennel, halved and thinly sliced crosswise
Salt and pepper, to taste
3 oranges (cara-cara, blood oranges, navel, or a combination)
2 tablespoons olive oil
1 1/2 pounds large (16-20 count per pound) frozen shrimp, defrosted, peeled, with tails left on
1/4 cup flat-leaf parsley leaves
1/4 cup mint leaves
A few fennel fronds (for garnish)
Aleppo pepper (for sprinkling)
1. Bring a kettle of water to a boil. In a large bowl, place the onion slices. Pour boiling water over
them to cover, and let stand for 2 minutes. Drain in a colander and rinse under cold water.
Return the onions to the bowl.
2. Add the fennel slices to the bowl and toss with half the dressing, salt and pepper.
3. With a serrated knife, trim the ends of each orange. Stand 1 orange flat side down on a
cutting board. Using a sawing motion, curving with the shape of the orange, cut the pith and
peel from top to bottom. Repeat all around the orange until it is peeled. Cut the orange into
rounds. Repeat with the remaining oranges.
4. On a platter, arrange the fennel, onions and orange slices.
5. In a large, heavy-based skillet over medium-high heat, heat the oil. Add the shrimp and
spread them to make one layer in the skillet. Cook for 1 minute. Turn and cook for 1 minute
more, or until the shrimp are cooked through.
6. Arrange the shrimp over the salad. Distribute the parsley, mint leaves and fennel fronds on
top. Drizzle with more dressing and sprinkle with Aleppo pepper.
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